

WHAT IS CLAIMED IS:

1. A method of processing malt root,
characterized in that any functional
5 ingredients contents in the malt root are adjusted
by controlling a germination time of the malt root
manufactured through a germination process, after a
soaking process for seeds of one or more of wheat,
barley, oats and rye.

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2. A method of processing malt root,
characterized in that any functional
ingredients contents in the malt root are adjusted
during a drying process or a roast-dry process at a
15 predetermined temperature, after a soaking process
of seeds of one or more of wheat, barley, oats and
rye,
wherein the temperature of the drying
process or the temperature of the roast-dry process
20 is controlled.

3. A method of processing malt root,
characterized in that any functional
25 ingredients contents in the malt root are adjusted
during a drying process or a roast-dry process at a
predetermined temperature, after a soaking process
of seeds of one or more of wheat, barley, oats and
rye,
30 wherein the germination time, and the
temperature of the drying process or the temperature
of the roast-dry process are controlled.

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4. A method of extracting an extract solution of functional ingredients in a malt root, comprising the steps of
- soaking seeds of one or more of wheat,
5 barley, oats and rye, and
- soaking the malt root manufactured by
germination in an extract solvent;
- characterized in that any functional
ingredients contents in the malt root are adjusted
10 by controlling a temperature of the extract solvent.
5. A malt root manufactured with methods
as claimed in any one of claims 1-3.
- 15 6. A processed product or processed
products using the malt root as claimed in claim 5
or the extracts obtained by the method of extraction
as claimed in claim 4 as materials for the processed
product or processed products.
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